

to feed their families for so many years. I remember their kitchens, from when I was a child. And I've made sure that at least one of my children knows how to make bread.) Roll the dough up the long way. Leave the end on the bottom, and karate chop the ends down and fold them under so the piece drops into the bread pan nicely. Put the pans in a warm place. Lay out a thin dish towel near the sink. Wash your hands, rinse them and immediately shake them over the towel, repeat. Pick up the towel and dry your hands well. Place towel over the rising bread pans.

BAKING

Set your timer for 45 minutes. Start the oven warming to 375. When the dough rises above the pan edges, and just starts to push outward over the edge, carefully put them in the oven. Space the pans evenly as possible, with a little space between them and the oven sides. After 25 minutes, you might quickly rearrange pans, changing ends and positions

for a more even result.

If you have a typical "Modern" smaller oven, do 2 loaves only, or place 2 in the refrigerator, covered, and two in a warm place. Bake 2 of the 4 loaves at a time. Usually 50 minutes total at 375 is right. Get cooling racks ready, and remove the pans from the oven with two pot holders and IMMEDIATELY turn them over and pop the loaf out and put it on the rack. Cool. Eat.

STORING BREAD

This bread keeps quite well if protected right. You need extra large ziplock bags for these loaves; they are a little hard to find but can be reused. Frozen loaves are quite good, if not as tender as 'new' ones. But they make great toast. Never leave a loaf out in the air for very long; that's when mold gets to it. I have an old metal breadbox that holds one loaf. It is amazingly effective, and easy to pop the loaf out, cut some, and return it.

OATMEAL BREAD

	-- 4 loaves	-- 2 loaves--
oatmeal	4 cups	2 cups
brown sugar	1 cup	1/2 cup
butter	1 stick	1/2 stick
hot tap water	4 cups	2 cups
salt	2 tsp	1 tsp
yeast	2 Tbs/Pkgs	1 Tbs/Pkg
cold tap water	2 cups	1 cup
Unbleached flour	11 cups	5 1/2 cups

Details follow, inside, if you need them.

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DETAILED DIRECTIONS:

In a large pot or soup pot add:

	-- 4 loaves	-- 2 loaves
oatmeal	4 cups	2 cups
brown sugar	1 cup	1/2 cup
hot tap water	4 cups	2 cups
salt	2 teaspoons	1 teaspoon

Place pot on medium heat on stove, stir, and add:
butter 1 stick 1/2 stick

** Save butter wrapper **

With wooden spoon, cut/stir butter, stir until a few bubbles appear, careful not to burn. Add:
cold tap water 2 cups 1 cup

stir until uniform, cool for 15 minutes. Add:
yeast powder 2 Tbs/Pkgs 1 Tbs/Pkg

Stir, allow to grow for 5 minutes. Add:
Unbleached flour 4 cups 2 cups

With sturdy spoon or breadspoon, mix. Add:
Unbleached flour 4 cups 2 cups

Mix, work in flour. Add:
Unbleached flour 1 cup 1/2 cup

Mix until almost no wet parts appear. Hard work!
Sprinkle over dough, push down:
Unbleached flour 1/2 cup 1/4 cup

Sprinkle on counter top:
Unbleached flour 1/2 cup 1/4 cup
Turn the pot over, dump dough on counter.

Go wash the pot out with hot, soapy water, dry it well, and leave on its side to dry.

KNEADING

Return to the dough challenge. You're up to 10 (5) cups of flour now, and you will use about 1

more cup in kneading. Grab a small handful of flour, rub your hands together over the dough, and push it in together from all sides, sort of forming it in place. Reach across to the far side, grab the dough and fold it in half towards you. Smush it down. Turn the dough 1/4 turn, and again fold over towards you and push it down and a little away. Every time your hands feel sticky, grab another small handful of flour and rub your hands together over the dough. When the counter gets sticky, roll the dough towards you, put a small handful of flour on the counter, and continue. Knead this way about 50 to 80 times, until the dough is really together. Form it into a rounded mass by pushing it in from all sides. Leave it and wash your hands if you need to. Use a table knife to spread about 1/2 pat of butter around the inside of the pot. Use the butter wrapper like a washrag to spread the butter over the bottom and insides of the pot. Wipe the wrapper over the top of the dough. Save the wrapper. Drop the dough right side up in the pot. Cover (regular pot cover is good). Put in a warm place, and let rise until about doubled in size. (40-60 minutes).

FORMING THE LOAVES

Sprinkle a little flour over the dough in the pot and punch it down and away from the edges. Sprinkle more flour on the counter, and turn the pot over, and shake it to get the dough out. Form the dough into a circle or a long roll, and divide it into 4 (2) equal parts. Use a large knife to cut it. Weigh and adjust if in doubt. Fold each section over itself and knead it down once or twice, and quickly form it into a small roll, and put it aside to sit for 2 or 3 minutes. Use the butter knife and wrapper to grease the bread pans like you did for the pot. Don't miss the upper edges. **Discard the ratty looking butter wrapper, at last! Sprinkle some flour on the counter, and use your oldest family rolling pin to roll out a piece of dough to about 8" by 12". (I use this time to think about my Mom, and my Grandmother and my Great-Grandmother, who used this rolling pin